

CLUB LOS
MEGANOS



Weddings
AT CLUB LOS MEGANOS



Congratulations on your engagement, and thank you for considering Club Los Meganos for your upcoming ceremony and reception. While our community and its amenities are typically reserved exclusively for our Members and their guests, we gladly welcome a select number of couples each year to enjoy our amazing facility on their most memorable day!

Opened in June of 2010, Club Los Meganos sets a new standard for beauty and luxury in the East Bay wine country. Our elegant Events Center offers dramatic views of picturesque Mount Diablo, as well as our majestic vineyards. At Club Los Meganos, beauty surrounds you at every turn, and you'll find a perfect setting for the celebration of your new life together.

From the breathtaking venue to an incredible service team, Club Los Meganos is committed to creating the wedding day of your dreams. We offer many amenities that will allow you to have a tailor made event, unlike any other. After your wedding rehearsal, stay and enjoy our intimate Culinary Studio, a perfect, creative location to host your rehearsal dinner. Or arrive early and let our remarkable Sawa Spa team relax, sooth and invigorate your mind, body, and soul as you prepare for your most important day.

Please take the time to review the accompanying overview of our offerings, and please feel free to contact us directly if you have any questions. Allow us the opportunity to earn your patronage, and we promise you'll be impressed.

Thank you again for considering Club Los Meganos.

We look forward to serving you!

The Ceremony

\$1,800

- ✦ Complimentary 1 Hour Rehearsal
 - ✦ Subject to availability during the week of your wedding
- ✦ Bride & Groom Suites with Photo Access to Grounds
 - ✦ Available 2 hours prior to your event
- ✦ Personal Bridal Concierge
- ✦ 1 Hour Ceremony on Mount Diablo Ceremony Lawn
- ✦ Up to 215 White Garden Chairs
- ✦ Walnut Wood or Gold Metal Ceremony Arch
- ✦ Alter Table with Choice of Linen Color
- ✦ Fruit Infused Water Station
- ✦ Guest Book & Gift Tables
- ✦ Set Up & Clean Up
- ✦ Monitor to display Table Assignments



The Reception

- ✦ 5 Hours for Cocktail Hour & Reception (latest 12am)
- ✦ 72" Round Guest Tables (seats 10 - 12)
- ✦ Chivari Chair Seating for up to 215
- ✦ China, Flatware, and Stemware
- ✦ Choice of Floor Length Table Linen and Napkin Colors
- ✦ Table Numbers and Stands
- ✦ Head Table or Sweetheart Table
- ✦ 3 Tall Cocktail Tables
- ✦ Guest Book, Gift, Escort Card, Cake, and Photobooth Tables
- ✦ Built-in 1,600 square foot Dance Floor
- ✦ Audio/Visual Access: Projector with Drop Down Silk Screen
- ✦ Garden Chess
- ✦ Fire Pit with Seating and Italian Lava Garden Heaters
- ✦ Professional Attired Servers
- ✦ Slice and Service of Cake
- ✦ Full Setup and Cleanup of Reception
- ✦ Day-of Coordinator
- ✦ Event Team to Assist in Planning: Setup, Timeline, Menu, and Floor Plan Creation, Vendor Referrals
- ✦ Complimentary Tasting for Two – M-F, 2 to 3 Months Prior



Reception Pricing

Reception Pricing

	May – October	F&B Minimum*	November – April	F&B Minimum
Sunday – Thursday	\$3,950	\$6,500	\$2,950	\$5,500
Friday	\$4,500	\$8,500	\$3,500	\$7,500
Saturday	\$6,000	\$10,500	\$4,500	\$9,500

Reception Enhancements:

At Club Los Meganos, you are able to customize your wedding experience in any number of ways, including:

- Additional Venue Time | \$500 per hour
- Gold or Silver Chargers | \$1 each
- Guest Menus | \$2 each
- Upgraded Linen | Rates Available upon Request
- Lighted Bocce Courts and Lawn Games | \$500
- Extra Cocktail Tables with Choice of Linen | \$25 each
- Sparklers | \$2 – Optional Personalized Sparkler Tag available for an additional fee
- Mini Bubble Bottles | \$3

Ceremony Enhancements:

- Wine Barrels | \$50 each
- Passed Champagne Prior to Ceremony | \$4 per person
- White Aisle Runner | \$50 – Monogrammed available for an additional fee
- Fresh Rose Petals | \$250
- Easels | \$25 each
- White Paper Parasols displayed in basket | \$15 each
- Personalized Ceremony Tissue Packs | \$3.5 each

20% service fee and sales tax will be added to all charges. Prices subject to change.

*Food & Beverage Minimum.

Cocktail Hour

Reception Displays

Fresh Seasonal Fruit Display | \$125 5lbs | \$250 10lbs | \$350 15lbs

Sliced Melons, Berries, Grapes

Tropical Fruit with Whipped Cream available at additional cost

Crudités | \$125 5lbs | \$200 10lbs | \$325 15lbs

Assorted Fresh Vegetables, Bleu Cheese and Ranch Dressings,

Roasted Red Pepper Hummus

Domestic and Imported Cheese | \$250 5lbs | \$500 10lbs | \$750 15lbs

Local, Regional & International Cheeses, Dried Fruits, Sweet & Spicy Roasted Nuts,

Local Pepper Relish, Table Crackers, Lavosh, and Sliced Baguette

Tres Brie Wheel Display | \$150

Marin French Brie, Double Cream, Triple Cream Cambozola Drizzled with Carmel

Sauce & Candied Walnuts, Sliced Baguette, and Table Crackers

Antipasto Display | \$300

Soppressata Salami, Coppa Salami, Assorted Marinated Olives, Marinated

Mushrooms, Pepperoncini, Artichoke Hearts, Roasted Peppers, Bocconcini Mozzarella,

Parmesan Crisps

Poached Salmon | \$325

White Wine Infused Layered with Dill Cream Cheese, Thinly Sliced Cucumbers. Mini

Bagels, and Table Crackers

Hog Island Oysters | Market Price

Shucked on Site and Served Raw or Barbecued, Mignonette Sauce, Lemon, Tabasco

Raw Bar | Market Price

Jumbo Prawns, Kumamoto Oysters, Snow Crab Claws, Ahi & Won Ton Chips,

Displayed on Crushed Ice with Hot Sauce, Lemon & Won Ton Chips



Cocktail Hour

Passed Hors D'oeuvres Priced per dozen.

Bruscetta \$36

Marinated Diced Tomatoes, Fresh Garlic & Chiffonade Basil, Crostini, Balsamic Reduction

Beet Tartare \$36

Gold & Red Beets poached in Shallot infused Sherry Vinegar, Toasted Crostini, Goat Cheese, Crème Fraiche, Toasted Hazelnuts

Hand Carved Tropical Cucumber Cups \$36

Filled with a Sweet & Spicy Tropical Fruit Salsa

Melon Skewers \$36

Assorted Melon Wrapped in Thinly Sliced Prosciutto on a Bamboo Skewer

Napa Crostini \$36

Gorgonzola Cream, Thinly Sliced Pears or Apples, Grape Wedge

Feta & Spinach Stuffed Mushrooms \$24

Topped with Panko Breadcrumbs, Baked to Perfection

Crab Cakes \$48

Pan Seared to a Golden Brown with Tri Color Bell Pepper & Onion, Lemon Aioli

Coconut Prawns \$48

Panko Breaded & Flash Fried, Sea Salt, Thai Chili Dipping Sauce

Well Dressed Scallops \$108

Pan Seared & Wrapped in Applewood Bacon on a Bamboo Skewer, Finished with a Spritz of Lemon

Tuna Poke \$48

Avocado, Seaweed, Mango & Sweet Chili-Soy Marinade, Won Ton Chip, Shiso Leaves

Chicken & Waffle Bites \$36

Belgian Waffle, House Seasoned Buttermilk Fried Chicken, Chili Spiced Syrup, Bamboo Cup

Steamed Chicken Potstickers \$36

Minced Chicken, Chinese Vegetables, Won Ton Wrapper, Ginger Soy Sauce

Harvest Wellington \$42

Shredded Roasted Chicken, Brie Cheese, Dried Cranberries, Pecans, Honey, Hint of Sage, Puff Pastry

Lamb Lollipops \$96

Seasoned with Course Salt & Fresh Cracked Tri Color Peppercorns, Grilled Medium Rare, Fresh Raspberry & Blackberry Fruit Glaze

Filet on Parmesan Crisp \$60

Grilled Filet Mignon, Caramelized Onions, Dijon Aioli

Bleu Cheese Steak Crostini \$60

Grilled Skirt Steak, Bleu Cream Cheese, Herbed Garlic Crostini, Micro Greens, Balsamic Reduction

Beef Wellington \$54

Peppered Beef, Stilton Cheese, Trio of Mushrooms Sauteed in a White Wine Sauce, Neatly Wrapped in Puff Pastry



Dinner Buffet

Priced per Guest | All Buffets include Water, Iced Tea & Coffee Stations, Tabletop Water

The Diablo | \$46

Preset Artesian Dinner Rolls and Whipped Herb Butter

Classic Caesar Salad *Chopped Romaine, Garlic Croutons, Parmesan Reggiano, Creamy Caesar Dressing*

Herb Roasted Red Potatoes *Local Olive Oil*

Grilled Vegetables *Zucchini, Bell Peppers, Portobello Mushrooms, Local Garlic Olive Oil, Reduced Balsamic Vinegar*

Slow Roasted Tri Tip *Peppercorn & Brown Sugar Crust*

Herb Marinated Chicken *Whole Grain Mustard Chardonnay Sauce*

The Vineyard | \$55

Preset Artesian Dinner Rolls and Whipped Herb Butter

Organic Mixed Greens Salad *Blackberries, Candied Pecans, Chevre Goat Cheese, Honey Balsamic Dressing*

Chef's Choice Seasonal Local Vegetables

Penne Pasta *Pesto Cream Sauce, Sundried Tomatoes, Pine Nuts*

Chicken Piccata *Lightly Breaded & Tenderized, Pan Sautéed in Garlic Olive Oil, Light Citrus Sauce, Capers*

Grilled Atlantic Salmon *Citrus Beurre Blanc*

The Abby | \$75

Preset Artesian Dinner Rolls and Whipped Herb Butter

Greek Salad *Lettuce, Tomato, Kalamata Olives, Cucumber, Feta, Red Wine Vinaigrette*

Chef's Choice Roasted Seasonal Vegetables

Basmati Rice *Hints of Dill, Citrus, Garlic*

Beef Souvlaki Skewers *Marinated Filet, House Greek Seasonings, Onions, Bell Peppers, Grilled over an Open Fire*

Pan Seared Pacific Sea Bass *Olive Tapenade*

Children's Meals | \$20

Ages 2-12

Plated Chicken Tenders

French Fries, Fresh Fruit Cup

Buttered Noodles

Parmesan Cheese, Garlic Bread

The Butcher's Block

Substitute or Add a Buffet Protein Below:

Carving Station	Sub	Add
Roast Prime Rib <i>Au Jus, Horseradish Cream</i>	\$8	\$14
Roasted Honey Ham	\$6	\$8
Roasted Turkey <i>Trio of Mustard & BBQ Sauce</i>	\$6	\$8

Slicing and Service of Cake Included.

20% service fee and sales tax will be added to all charges. Prices subject to change.

Plated or Build Your Buffet

Priced per Guest, Starting at \$55 | All Plated Dinners include Seasonal Vegetables, Artesian Dinner Rolls with Whipped Herb Butter, Water, Iced Tea & Coffee Stations, Tabletop Water

Salads Choose One

Panzanella Grilled Sourdough, Spinach, Arugula, Local Kalmata Olives, Goat Cheese, Roasted Julienne Red Bell Peppers, Crispy Pancetta, Cabernet Vinaigrette

House Garden Chopped Romaine, Cucumber, Shredded Carrots, Toy Box Tomatoes, Red Onion, Sharp White Cheddar, Ranch & Italian Dressings

The Wedge Crisp Iceberg Wedge, Bacon, Bleu Cheese Crumbles, Kumamoto Tomatoes, Chopped Hard Boiled Egg, Onion Strings, Bleu Cheese Dressing

Caprese Marinated Sliced Tomatoes, Fresh Mozzarella, Basil Leaves, Drizzled with Reduced Balsamic

The Orchard Mixed Greens, Honey Crisp Apples, Frosted Pecans, Bleu Cheese Crumbles, Dijon Vinaigrette

Napa Bartlett Pears, Baby Greens, Gorgonzola, Raspberry Poppy Seed Vinaigrette

Accompaniments

Harvest Rice Vegetable Pilaf Simmered in Herb and Garlic Vegetable Broth

Penne Pasta Garlic Infused Olive Oil, Diced Roma Tomatoes, Peppery Arugula, Shaved Parmesan

Roasted Fingerling Potatoes Local Olive Oil, Garlic, Rosemary, Cracked Peppercorns, Maldon Salt

Whipped Yukon Potatoes Truffle Infused Butter, Gruyere

Mains Choose One or Split Entrée

Chicken Madeira Pan Seared Chicken Breast with Madeira Sauce, Wild Mushrooms, Pearl Onion, Fresh Rosemary, Petite Carrots, Arugula

Grilled Garlic & Rosemary Chicken Breast Roasted Garlic Au Jus

Pan Seared Local Halibut Charred Indian Eggplant, Brentwood Corn Succotash, Cool Raita

Pan Fried Salmon Orange Balsamic Glaze

Spiced Apricot Glazed Rack of Berkshire Pork Sautéed Beet Greens, Crispy Buttermilk Shallots

Braised Short Ribs Fork Tender, Red Wine Reduction

Grilled Skirt Steak Thinly Sliced, Herbaceous Chimichurri Sauce

Black & Bleu Stuffed Steak Medium Rare Beef Tenderloin stuffed with Gorgonzola Cheese, Blackberries & Spinach, Blackberry Port Reduction

Grilled Filet Mignon Red Wine Demi Glace

Pan Seared Filet Oscar Grilled Asparagus Tips, Lump Crab Meat, Bearnaise Sauce

Grilled Eggplant Stack Layered Grilled Eggplant, Spinach, Cheese Blend, Roasted Red Bell Peppers, Artichokes, Marinara Sauce

Stuffed Portobello Wilted Baby Spinach, Feta, Panko Breadcrumbs, Baked to a Golden Brown, Parmesan Cream Sauce

Vegan Portobello Mushroom Sundried Tomatoes, Walnuts, Shallots, Herbs, Parsley Lemon Sauce

Dessert

Slice and Serve Cake

Children's Meals | \$20 Ages 2-12

Plated Chicken Tenders French Fries, Fresh Fruit Cup

Buttered Noodles Parmesan Cheese, Garlic Bread

When more than one main course is selected, the higher price entrée will prevail. 20% service fee and sales tax will be added to all charges. Prices subject to change.



After Hours Stations

Priced per Guest

Pop it Like it's Hot | \$8 Choose Two

Freshly Popped and served in Mini Popcorn Bags

Sea Salt, White Cheddar & Candied Jalapeño, Zebra, Cinnamon Toast Crunch

Ballpark French Fry Bar | \$10

Garlic and Sweet Potato Fries, Queso, Chili, Ranch Dressing, Ketchup, BBQ Sauce, Sriracha Mayo

Spud Martini Bar | \$12 Choose Two

Wasabi Cream Mash, Rosemary Red Potato Mash, Sweet Potato & Yukon Mash, Roasted Garlic & Truffle Mash, Onion Strings, Chives, Pico de Gallo, Applewood Bacon Crumbles, Shredded Cheese, Sour Cream

Cali Slider Bar | \$10

*Kobe Beef with Caramelized Onions, Smoked Cheddar, Chipotle Aioli
Pulled BBQ Pork with Apple Cider Slaw, BBQ Sauce*

Mission Street Tacos | \$12

Grilled Adobo Steak, Citrus Pollo, Mini Corn Tortillas, Cotija, Cilantro, Onions, Pickled Jalapeños & Carrots, Radish, Hot Sauce

Build Your Own Pita Bar | \$15

Hummus, Tzatziki, choice of Lamb, Chicken, or Beef

Gourmet S'mores Bar | \$7

Graham Crackers, Marshmallows, Mini Hershey's Bars, Reese's, Ghirardelli Caramel Squares

Ice Cream Sundae Bar | \$8

Chocolate or Vanilla Ice Cream,

Toppings: Chocolate & Carmel Sauces, Whipped Cream, Crushed Oreos, Peanuts, Fruity Pebbles, Mini Marshmallows, Heath Toffee Pieces

Stations are priced for 1 hour of service. Must order for 50% or more of final headcount. 20% service fee and sales tax will be added to all charges. Prices subject to change.



Beverage Packages

Hosted by Consumption

At your discretion, you can arrange a dollar amount towards a hosted bar on consumption.

Beverage Selections

Soft Drinks | \$3

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Tonic, Club Soda, Juice

Domestic Beer | \$5

Budweiser, Bud Light, Coors Light, Non-Alcoholic

Imported & Craft Beer | \$6

Corona, Modelo, Heineken, Stella Artois, Sierra Nevada, Lagunitas IPA, Blue Moon, Firestone 805

Hard Seltzer | \$7

Assorted Flavors, Truly or White Claw

House Chardonnay and Cabernet Sauvignon | \$8

Premium Chardonnay and Cabernet Sauvignon | \$12

Club Liquors | \$9

Svedka, Tanqueray, Monte Alban, Myers Platinum, Jim Beam, Dewars White Label, Canadian Club

Premium Liquors | \$12

Tito's, Bombay Sapphire, Casa Migos, Bacardi Silver, Jack Daniel's, Johnny Walker Black, Jameson, Maker's Mark

Top Shelf | \$13

Grey Goose, Hendrick's, Patron, Flor De Cana Rum, Glenlivet-12yr, Knob Creek, Crown Royal

Signature Drinks | \$12

Featuring Brentwood Mount Diablo Distilleries Cali Cut Caliquila, Caligold Vodka, Calicut Bourban, Cali Gin.

Hosted Packages Per Guest, Per Hour

	1 hr	2 hrs	3 hrs	4 hrs	5 hrs
House Wine & Beer	\$16	\$23	\$30	\$37	\$44
Club	\$18	\$26	\$34	\$42	\$50
Premium	\$22	\$32	\$42	\$52	\$62
Top Shelf	\$26	\$38	\$50	\$62	\$74
Non-Alcoholic	\$5	\$8	\$11	\$14	\$17

A La Carte Options

Beer Kegs | Domestic \$350, Imported and Craft \$450

Champagne/Apple Cider Toast | \$4 per person

Wine with Dinner | Priced per Bottle

Signature VMC Red Blend | \$31

House Chardonnay and Cabernet Sauvignon | \$26

Premium Chardonnay and Cabernet Sauvignon | \$38

J Rojet Champagne | \$26

Gérard Bertrand Cote des Roses Rosé | \$16

Chloe Prosecco | \$18

Please note that any custom solutions can be created to best suit your needs.

20% service fee and sales tax will be added to all charges.

Product Brands and prices subject to change.

Terms and Conditions

Security Deposits and Schedule of Payments

- \$1,500 non-refundable deposit if booked more than 6 months in advance.
- 50% of balance due within 6 months prior to event date.
- Remaining balance is due 14 days prior to the event date with final floor plan and guest count guarantee.
- Please note, a valid credit card must be on file for potential day-of charges or damage/cleaning fees.

Sales Tax and Gratuity

A 20% service charge is added to all charges. All prices are subject to sales tax.

Cancellation Policy

Parties Canceled:

- Date of signing to 6 months prior to the event will forfeit deposit.
- 179 to 121 days prior to event are charged 25% of the total.
- 120 to 61 days prior to the event are charged 50% of the total.
- Within 60 days of the event are charged with 100% of the total.



Food and Beverage

No off-site catering is allowed, with the exception of wedding cakes or specialty desserts. In accordance with the appropriate health codes, no food can leave the property after the wedding. A guest guarantee is required two weeks prior to wedding. The guaranteed number is not subject to reduction.

Club Los Meganos must provide all beverages as required by our County Liquor License. Any alcohol brought in by the bride, groom or guests will be confiscated. Corkage fees are respectfully declined. Proper identification is always required for all guests who are of legal drinking age. Club Los Meganos reserves the right to discontinue service to any and/or all guests.

Decorations

All decorations must be approved by Club Los Meganos Wedding Coordinators. Fireworks and Chinese Lanterns are not permitted on property. Sparkler Grand Exits may be used on outdoor patios. Confetti will incur a cleaning fee of \$250⁺⁺. DIY Centerpieces must be assembled prior to arrival. Real flower petals must only be used outside and fake petals must be used inside. No open flames allowed.

Limitations

Marijuana use is not permitted on the premises at any time. Club Los Meganos reserves the right to ask any guest in violation of the policy to vacate the premises. Tobacco smoking is allowed in designated areas.

Security

A security guard provided by Club Los Meganos is required for all weddings. The security guard fee is \$300.



Contact & Directions

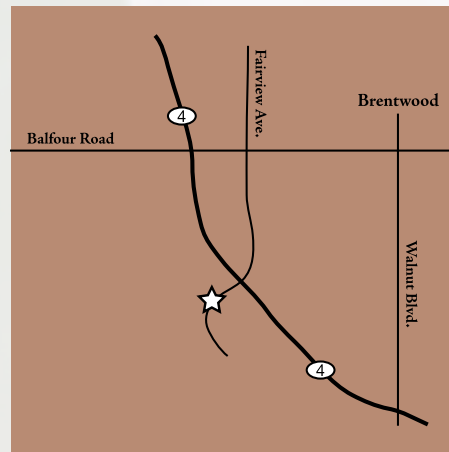
Contact Us

Weddings at Club Los Meganos c/o Trilogy at The Vineyards
1700 Trilogy Parkway, Brentwood, California 94513

925.809.7188

vineyardsweddings@trilogyresort.com

vineyardsweddings.com



From San Francisco/Oakland

- ✦ Take 24 East towards Walnut Creek
 - ✦ Connect onto 680 North
 - ✦ Exit on 242 towards Pittsburg
 - ✦ Connect to 4 East and proceed onto the 4 Bypass
 - ✦ Take the 4 Bypass to Balfour Road and turn left
 - ✦ Proceed on Balfour Road and turn right on Fairview Road
 - ✦ Fairview Road turns into Vineyard Parkway
 - ✦ Turn left on Trilogy Parkway
 - ✦ Arrive at Club Los Meganos, 1700 Trilogy Pkwy.
-

From the North Bay

- ✦ Connect to 4 East and proceed until it ends in Brentwood
 - ✦ Take the 4 Bypass to Balfour Road and turn left
 - ✦ Proceed on Balfour Road and turn right on Fairview Road
 - ✦ Fairview Road turns into Vineyard Parkway
 - ✦ Turn left on Trilogy Parkway
 - ✦ Arrive at Club Los Meganos, 1700 Trilogy Pkwy.
-

From the South Bay

- ✦ Take 580 East to Vasco Road
- ✦ Exit North on Vasco Road and proceed into Brentwood
- ✦ Turn left on Marsh Creek Road
- ✦ Turn right on Vineyards Parkway
- ✦ Turn right on Trilogy Parkway
- ✦ Arrive at Club Los Meganos, 1700 Trilogy Pkwy.